

Happier Holidays

FINE WINE & GOOD SPIRITS

COCKTAIL
OF THE
MONTH

RUSSIAN WINTER

1 oz Patrón XO Café Dark Cocoa

1 oz Skyy Vodka

1 oz The Irishman Irish Cream

Pour all ingredients into a rocks glass filled with ice; stir gently.

Russian Winter

CLOVER HONEY CLUB

Serves 10

2½ c Bluecoat Gin

1 lemon, juiced

1¼ c honey syrup

1 lb fresh raspberries

5 sprigs rosemary

Egg whites (optional)

Chill all ingredients and combine the first five in a large pitcher or punch bowl; stir gently. To serve, pour 4 ounces of prepared cocktail into a shaker filled with ice and add one egg white. Shake and strain into a cocktail glass.

BLOOD ORANGE POMEGRANATE MARGARITA

1 oz Casa Noble Crystal Tequila Blanco

1 oz pomegranate juice

1 oz blood orange Juice

1 oz fresh lime juice

1 Tbsp agave nectar

1 Tbsp pomegranate seeds

1 blood orange wedge

Kosher salt

Rim a rocks glass with the blood orange wedge and salt; set aside. Combine remaining ingredients in a shaker filled with ice. Shake and pour into prepared glass. Garnish with blood orange wedge.

SWEATER WEATHER SWIRL

2 oz Pinnacle Cinnabon® Vodka

4 oz hot coffee

1 dollop whipped cream

1 dash cinnamon

Combine first two ingredients in a heat safe mug; stir gently. Top with whipped cream and cinnamon.

VANILLA PEAR COOLER

1½ oz Russian Standard Vodka

3 oz pear juice

¼ vanilla bean, seeds scraped from pod
Crystalized sugar

Rim a rocks glass with crystalized sugar; set aside. Combine remaining ingredients in a shaker filled with ice. Shake and strain into prepared rocks glass filled with fresh ice.

AUTUMN SPICE

1½ oz Jack Daniel's Tennessee Whiskey

1½ oz apple cider

2 Tbsp pumpkin purée

1 Tbsp maple syrup

1 dash cinnamon

1 dash nutmeg

1 cinnamon stick

Combine first five ingredients in shaker filled with ice. Shake vigorously and strain into a chilled cocktail glass. Garnish with a dash of nutmeg and a cinnamon stick.

BOURBON FIG MARTINI

1½ oz Woodford Reserve Bourbon

¾ oz Cointreau

¾ oz brown sugar fig simple syrup*

1 tsp orange blossom honey

4 drops dark chocolate bitters

1 orange peel twist

Combine first five ingredients in a shaker filled with ice. Shake and strain into a martini glass and garnish with orange peel twist.

***Brown Sugar Fig Simple Syrup:** Combine ½ cup each, brown sugar and water, and 3 fresh figs (chopped) in a small saucepan. Bring to a boil over medium heat until sugar has dissolved. Reduce to a simmer and cook until the figs are very soft. Remove from heat, strain and let cool.

CRANBERRY CINNAMON SOUR

1½ oz Jack Daniel's Tennessee Fire

1½ oz cranberry cinnamon syrup*

1 oz lemon juice

½ oz orange juice

½ oz lime juice

3 fresh cranberries

Combine first five ingredients in a shaker filled with ice. Shake and strain into a rocks glass filled with fresh ice. Garnish with fresh cranberries.

***Cranberry Cinnamon Syrup:** Combine 1 cup each, cranberries, water and sugar, and 1 cinnamon stick in a medium-sized pot. Bring to a boil over medium heat. Reduce to a simmer, and cook, stirring occasionally, until the cranberries have burst. Remove from heat, strain and let cool.



Autumn Spice



Cranberry Cinnamon Sour



Bourbon Fig Martini

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